

Creating 'Your Wedding' ... Your special day...

Introduction from Anne Guy

On behalf of everyone at Anne Guy Catering, may I offer our warmest congratulations on your forthcoming wedding. We would like to extend our best wishes for the future.

Your wedding is one of the most exciting and important days of your life and with over 40 years of experience in catering, we would be delighted to offer our services.

At the heart of any special event, food and service is of particular importance.

Our highly trained chefs used fresh local produce where possible – we pride ourselves in paying particular attention to detail, in order to maintain our high standards and good reputation.

There are so many things to think about after an engagement..... Wedding dress, bridesmaids outfits, church or civil venue, reception venue, style/format of the wedding, theme?, food, drinks, wedding cake, flowers, photographer, cars, waiting & bar staff etc..

This Wedding Brochure aims to provide you with plenty of ideas regarding your reception.

In addition to helping guide you through your menu choices we can help you with:

- A venue. We have a beautiful 2 acre paddock which can accommodate any size of marquee with plenty of parking
- Drinks
- Staff
- Wedding cakes
- Marquee hire
- Equipment
- Recommendations for florists, photographers, bands, lighting specialists etc

We have carefully crafted a varied and tasty range of menus for all our clients with discerning tastes working within a budget.

Please do call us so that we can help you with this process. Please also look at our website for menus – package as well as bespoke. We are flexible. We are here to help you and to take the hassle out of the food side of things!

My team and I look forward to working with you on this very exciting project.

With Best wishes

Anne



Initial thoughts....

During our initial consultation stage we will discuss all aspects of the day with you including:

- Logistics
- Venue
- Style/format
- Menus
- Drinks, mobile bars & mixologists
- Staff
- Equipment
- Wedding Cakes

Logistics

The date and timings of your wedding need to be thought through. Obviously this will depend on the availability of your reception venue, church/civil venue and the time of year you prefer.

Venue

Do you have a venue, or would you like us to help you select one? We have a beautiful 2 acre paddock which can accommodate any size of marquee with plenty of parking.

Style/Format

What style of wedding/reception are you thinking of holding? Lunchtime, afternoon or evening? Sit down or stand up?

We can cater for any type of event, large or small – we can do it all! Our spectrum covers all styles and all budgets:

1. The 3 course wedding breakfast collection
2. The Fork Buffet wedding collection – cold
3. The Fork buffet wedding collection - hot
4. The Afternoon Tea wedding collection
5. Canapé
6. Bowl food Collection
7. Hog roasts
8. The Anne Guy Wedding Feast Platter Collection
9. The Children's lunch box collection



Drinks, bars & mixologists

We have an excellent relationship with our wine merchant who has helped us compile an extensive wine & Champagne list. We can supply all wines and champagne along with soft drinks, juices, cordials, ice and all bar equipment.

Alternatively we can chill down and serve your own drinks. Unlike other catering companies we do not charge corkage for this service. We will simply charge you a small handling fee which includes chilling down your own drinks and disposing of the empty bottles at the end of the reception.

Do you require something special? We can recommend companies that set up mobile bar units and provide "mixologists" to conjure up those magical cocktails for you!

Staff

At Anne Guy Catering, our uniformed waiting & bar staff are smart, professional, hard-working, flexible and discrete. They will ensure that you and your guests are looked after before, during and after your special day.

Equipment

We can set up a mobile kitchen anywhere. From service tents in marquees to empty buildings we can supply you with ovens to the kitchen sink!

Recommendations

Having been in the business for over 40 years we have built up a large network of other professionals. I can help recommend florists, photographers, bands, lighting specialists, marquee hire, to name a few.



Wedding Cakes

At Anne Guy Catering, we love creating delicious cakes! Your wedding cake is a very special cake that we will enjoy planning with you and making for you.

We try to create your wedding cake to your own specification. Please do discuss your requirements with us. Colours, pictures, themes, flowers etc all play an important part of the design stage. The more, the merrier!

Our chefs will bake you a delicious cake in any flavour and shape your desire using the finest ingredients available. We can create traditional or contemporary designs and our skilled in-house sugarcraft expert will be on hand to add that unique twist to your bespoke design.

Not sure what to do? Here are some ideas to tempt you...

Fruit cakes

Fruit cakes are typically marzipaned, regal iced and decorated to your own style. We can decorate your cake in a traditional or contemporary way. Please order your fruit cake 2 months in advance in order for the flavour of the cakes to mature.

Create your cake by having different layers, for example

- Bottom tier – fruit cake
- Middle tier – chocolate
- Top tier – lemon

All would be iced and decorated to your specification either on pillars or stacked.

A selection of different sponges

If you are not a fan of fruit cakes, no worries. We can create cakes in the following flavours. All cakes are handcrafted in our kitchens using free range eggs and the finest ingredients available.

- Coffee
- Lemon drizzle
- Red Velvet
- Chocolate
- Vanilla
- Carrot
- Vanilla & chocolate chip



Cake equipment, stands, knives

We can provide attractive silver round or square wedding cake stands and knives. These make the cakes look stunning. They photograph very well too!

Cupcakes. We also have a cupcake stand for hire. This can be up to 7 tiers tall and can accommodate up to 150 cupcakes. The top tier of the stand can accommodate a small wedding cake too. Such a contemporary look, that looks fabulous.

Croquenbouche

This is a traditional French Wedding cake constructed out of a coned pillar of profiteroles filled with fresh cream and coated in dark chocolate.

Individual iced sponge cakes

Our chefs will create delicious small individual sponge cakes in flavours of your choice, which will then be iced and decorated with ribbons & bows.

Cupcakes

All the rage! We can create beautiful cupcakes to match the colour theme of your wedding. Our cakes can be created in any flavour and are topped with lashings of piped frosting. Sprinkles, sparkles and finishing touches will be added. They will create a stunning centrepiece to your wedding reception.

We can provide a smart cupcake stand on which you can display your cakes.

A "Cheesecake"

If you prefer something as well as a sweet cake or indeed instead of, we can create a cake made out of cheese. A selection of cheeses are stacked to form tiers just like a sweet cake. The "cake" is then garnished with black & green grapes, walnuts and celery. The "cake" is served with savoury biscuits and butter.



The Food....

The Anne Guy Wedding Collection....

Everyone's wedding is different, which is what makes weddings so special. At Anne Guy Catering our event management expertise will ensure that no stone is left unturned.

Over the years, the wedding market has changed considerably. Brides still like to choose from our a la carte menus, however some brides feel rather overwhelmed with the number of choices available. Therefore in order to simplify this, we have come up with some menu packages for you to look at.

Obviously items are interchangeable; however these packages provide a good starting point.

We can cater for any type of event, large or small – we can do it all! Our spectrum covers all styles and all budgets. Lunchtime, afternoon or evening.....

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The Food Collections explained.....

1. The 3 course wedding breakfast collection

A sit down 3 course served wedding breakfast. The price includes a starter, main course, pudding, tea & coffee with assorted chocolates. Experienced waiting staff for 9hrs, white table linen, linen napkins, chinaware, cutlery & glassware all also included.

We have designed 3 menus for you - The creations within this collection offer a fabulous selection of choices which will enable you to create a superb wedding breakfast menu for you and your guests.

Dishes include smoked duck breast, roast sea bass & tarte au citron.



2. The Fork buffet wedding collection - cold

A buffet, well done can make your event stand out from the ordinary. Hot or cold, meat or vegetarian, our buffets cater for everyone's tastes.

We have designed 4 pre-costed menus for you. The price includes your chosen buffet menu, experienced waiting staff for 9hrs, white table linen, linen napkins, chinaware, cutlery & glassware.

Dishes include, poached salmon & king prawns, West Country beef, crème brulee & chocolate roulade.

3. The Fork buffet wedding collection – hot

Like the cold fork buffet collection, a buffet, well done can make your event stand out from the ordinary. Our buffets cater for everyone's tastes.

We have designed 3 pre-costed menus for you. The price includes your chosen buffet menu, experienced waiting staff for 9hrs, white table linen, linen napkins, chinaware, cutlery & glassware.

Dishes include Boeuf Bourguignon, luxury fish pie, lamb tagine, pavlova & rich dark chocolate tart.

4. The Afternoon Tea Wedding Collection

Over the past couple of years we have found that the Anne Guy Catering Wedding Tea Collection has become increasingly popular as an antidote to the recession. Afternoon teas have now become a luxurious affordable treat for everyone!

This service bridges the gap between a formal lunch time event and a sit down evening wedding breakfast.

It is a perfect solution for weddings taking place in the summer months, particularly when the weather is warm. The quintessential English Tea....

We have created 2 tea menus for you – The Royal English Tea Menu & the Traditional Tea Menu. Within the tea menus we have also created a 2 tiered pricing structure – either staffed or beautifully presented delivered to your venue.



5. Canapé & bowl food Collection –

This collection is ideal for brides wishing to get married later on in the afternoon.

We have devised menus which includes a canapé selection & filling bowl food options.

6. Hog Roasts

This collection is very much suited to the summer months, or under canvass! We have put together some fabulous menus which will use the flavoursome produce available during the hotter months.

Flavours & colours are so naturally vivid during the summer. From sit down (rugs or tables & chairs) to stand up, knives & forks, fork only or hands for the hog roast, we have compiled some fabulous ideas for you to choose from.

The Hog Roast is also an excellent option – Hand carved slices of free range pork, sage & onion stuffing, apple sauce and scrummy crackling, served either on a plate or in a large bap roll. Salad & pudding options are also available.

7. The Anne Guy Wedding Feast Platter Collection –

We have designed a delicious selection of handmade sweet and savoury bites for you and your guests to enjoy at your wedding reception. Our goodies are well suited to buffet style events.

This menu has been carefully crafted to offer a varied and tasty range of food for our clients with discerning tastes working within a budget.

We feel that our “Wedding Feast” range offers great choice and excellent value for money.

Platters include home-made sandwiches filled with assorted home-made fillings (fish, meat & vegetarian), spring rolls, samosas, our own signature dips, salmon fish cakes, chicken tikka brochettes.

A selection of our delicious home-made bite sized cakes are also provided.

8. The Children's lunchbox collection

Let's not forget the little people, who often play an important part at weddings. Bridesmaids, pageboys and little guests all need to be looked after in a special way.

That's why at Anne Guy Catering, we have created the wedding lunch box collection.

We have carefully created a menu to suit all tastes, which provides a good mix of sweet & savoury goodies.

- A selection of ham, cheese & strawberry jam sandwiches (in white, wholemeal breads)
- Mini home-made "Manor House" pizzas
- Free-range cocktail sausages
- A packet of crisps
- An organic banana
- Carrot sticks
- A carton of apple juice
- A slice of home-made chocolate chip cake



Cupcake option.....

For a small additional charge we can supply some beautifully decorated cupcakes to keep your small guests happy!

Please now sit back & relax.....

May I now suggest that you sit down comfortably, put your feet up and enjoy reading our menus in detail. As you will see, we have been careful to provide you with as much choice as possible in terms of styles and budgets. Please do call us to discuss your requirements – we are here to help you!

